



CULINARY ACADEMY LAS VEGAS



2021 PROGRAM LIST

PROGRAM OVERVIEWS

The Culinary Academy of Las Vegas (CALV) is the country's leading nonprofit hospitality training institute offering 15 different programs in hospitality work, digital and employability skills training, and language instruction.

CALV's 12 hospitality, vocational training programs provide students with the technical and soft skills necessary to succeed in housekeeping, food and beverage, front of the house, and back of the house jobs. All students complete digital and employability skills training to prepare for and excel in an evolving job market. CALV also offers language instruction to ensure each student is proficient in the English language and can engage in real-world conversations they will encounter in the hospitality industry.

To meet program language proficiency requirements, as determined by Student Services, students are required to take an English Language Proficiency assessment prior to starting any vocational training program. Assessments are evaluated to determine the appropriate English Language support program needed prior to enrollment in vocational training.

CALV's 12 vocational training programs are accredited by the Nevada Commission on Postsecondary Education. Tuition includes vocational training, digital and employability skills training, language instruction (if applicable), class materials, handouts, and uniforms. Applied learning hours are an integral component of each program and are scheduled per student by the program instructor. Applied learning hours will be on-campus supporting the Westside Bistro and Culinary Arts Catering & Events, or off-campus at approved partner locations.

Program schedules are subject to change. Funding assistance may be available for eligible students. Main campus is located at 710 West Lake Mead Blvd., North Las Vegas, NV 89030. For more information, contact Student Services at 702-924-2105.



**CULINARY ACADEMY
LAS VEGAS**



CULINARY ARTS
CATERING & EVENTS

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DIGITAL AND EMPLOYABILITY SKILLS

Basic Digital Literacy and Employability

This program introduces students to the basics of computer use. Students will learn basic computer terminology, appropriate use of technology, and beginning computer skills. Students will be introduced to CALV's online learning platform, SAP Litmos, will learn how to use email, conduct web searches, and discover job opportunities online. Students will also learn about CALV's rules, regulations, and employer partners. Upon completion of this course, students will know how to prepare for and succeed in job interviews.

Tuition: ~~included with vocational training tuition~~ (waived for eligible members)

Length: 19 hours (1 week)

Schedule: Monday - Friday, 8:00am to 11:00am; *or*
Monday - Friday, 1:00pm to 4:00pm

Program Requirements: Minimum age 18-years-old; valid driver's license/state ID, Social Security card; must be able to communicate effectively in English or complete VESOL or ESL class, as recommended

Program Breakdown:

- **Digital Literacy Fundamentals:** Prepares students with the digital literacy needed to be a successful student. Students learn the software and tools of a computer in depth, as well as helpful tools that will aid in the students' career searches.
- **Technology in Hospitality:** Teaches students about current trends in technology use in the hospitality industry.
- **Introduction to the Internet and Using Email:** Teaches students the fundamentals of internet use. Students learn how to navigate around the internet, use a web browser, and perform searches on a search engine. Students also set up an email account and learn how to use email effectively.
- **Career Search Skills and Career Fundamentals:** Teaches a student how to research for job postings in addition to how to prepare for a successful job interview. Students will learn how to set career goals, analyze a job posting, and how to succeed in a job interview. Students learn how to locate and apply for jobs using reputable career sites.

LANGUAGE INSTRUCTION

Vocational English for Speakers of Other Languages (VESOL)

This program prepares students with a basic-to-intermediate knowledge of English for enrollment in the Guestroom Attendant, House Person and Utility Porter, Bus Person, or Kitchen Steward program. Students will study English grammar, learn vocation-specific vocabulary, and engage in real-world conversations they will encounter in the hospitality industry.

Tuition: ~~included with vocational training tuition~~ (waived for eligible members)

Length: 24 hours (2 weeks)

Schedule: Tuesday - Friday, 9:00am to 12:00pm

Program Requirements: Minimum age 18-years-old; valid driver's license/state ID, Social Security card; basic conversational English ability or complete ESL class

Program Breakdown:

- **Present Tense, Telling Time, and Student Survey:** Provides students with the ability to express routines and activities through the use of the simple present and present progressive tense. Students are able to describe frequency adverbs in order to express how often they perform tasks. Students are able to give and ask for time. Students become comfortable asking questions of their peers and providing information to guests.
- **Past Tense and Describing Activities and Places Around the Hotel:** Provides students with the ability to use regular and irregular forms of past tense verbs in their speech. Students learn hotel and occupational vocabulary and practice using formal and informal introductions, greetings, and farewells.
- **Expressing Opinions, Future Tense, and Providing Directions:** Students explore how to deliver positive and negative feedback and how to tell a guest that something is not allowed due to hotel policies. This course also teaches students the future tense. Students learn to express the future with 'am going to' and 'will.' Students learn how to read a map, interpret keys, and give succinct, intelligible, and correct directions to guests.
- **Program-Specific Vocabulary, Customer Service Standards, and Workplace Culture:** Provides students with a focus on vocation-specific vocabulary. Students learn vocabulary necessary to succeed in the GRA, HPU, Bus Person, or Kitchen Steward program. Students will be able to describe important information about customer service standards and American workplace culture. Students use different scenarios to explore questions about good or bad customer service and appropriate and inappropriate workplace behavior and language.
- **Workplace Emergencies, Modal Verbs, Mock Interview:** Provides students with the skills to communicate effectively in the event of a workplace emergency. Students learn to deliver essential information calmly and efficiently through the proper channels. Students learn to determine differences and similarities between 'can,' 'could,' 'should,' 'may,' and other modals. This course concludes with a mock job interview done entirely in English.

LANGUAGE INSTRUCTION

English as a Second Language (ESL) - Basic

This program provides basic ESL instruction to beginning students. Students learn to read, write, and speak English. The course includes practical lessons in reading, speaking, listening, vocabulary acquisition, and writing. By the end of the course, students will be prepared to enroll in the Vocational English for Speakers of Other Languages (VESOL) program. No knowledge of English is required to enroll in this class.

Tuition: ~~included with vocational training tuition~~ (waived for eligible members)

Length: 32 hours (4 weeks)

Schedule: Tuesday - Friday, 1:00pm to 3:00pm

Program Requirements: Minimum age 18-years-old; valid driver's license/state ID, Social Security card

Program Breakdown:

- **Introduction to ESL:** Provides students with a foundation on which they can build their English skills. The primary purpose of this unit is to make students comfortable learning English. Students learn how to read and write the roman alphabet and begin asking and answering questions. Students also learn use the simple present tense of the verb 'to be' and beginning building their English vocabulary.
- **Using the Present Tense:** Provides students with introductions to the simple present tense and the present progressive tense. Students learn to utilize both tenses correctly. Students learn how to describe everyday routines and talk about things they do daily. Students learn to ask yes/no questions with the verb 'to be' and 'do.' Students also learn to memorize key adjectives and be introduced to some prepositions.
- **Using the Past Tense:** Provides students with simple past tense and the knowledge to describe completed actions. Students learn to use 'could' to ask for permission and favors. A primary focus of this module is the correct pronunciation of '-ed' on regular past tense verbs. Students also practice pronouncing difficult sounds and consonant clusters.
- **Using the Future Tense and Giving Commands:** Provides students with future 'am going to' and 'will.' Students learn vocabulary used at home and at work. This course also provides students with the ability to use the imperative mood to give basic commands. Students learn to provide and ask for directions using a hotel map. Students also develop a basic adaptive-skill vocabulary for job interviews. Students conclude the program with an entrance exam that allows them to enroll in the VESOL class upon passing with a 'C' or higher.

HOUSEKEEPING

Guest Room Attendant

This program provides students with the skills necessary to perform the duties of a guest room attendant (GRA). Upon program completion, students become proficient in the variety of duties and responsibilities required to work as a guest room attendant, including making beds, adhering to proper cleaning methods and chemical usages, checking rooms, stocking carts, and following proper safety responsibilities. Students gain applied learning experience in CALV's mock hotel rooms.

Tuition: \$779 (waived for eligible members)

Length: 89 hours (3 weeks)

Schedule: Monday - Friday, 8:00am to 2:30pm

Program Requirements: Minimum age 18-years-old; valid driver's license/state ID, Social Security card; must be able to communicate effectively in English or complete VESOL or ESL class, as recommended

Program Breakdown:

- **Guestroom Attendant Basics:** Introduces students to the responsibilities expected of the GRA position. This course elaborates on how employer discipline and recognition play a large role in successfully working as a GRA. This course also explains facets of the job that remain true regardless of employer, such as important safety measures and the use of personal protective equipment (PPE).
- **Industry Safety Standards:** Introduces students to the safety standards that will be utilized daily on the job. Topics included in this course are Safety Data Sheets, safe use of cleaning chemicals, accident prevention and reporting procedures, an overview of workplace ergonomics, PPE and transmittable virus awareness, and hotel evacuation procedures.
- **Work Protocols and Room Cleaning Procedures:** Introduces students to workplace scenarios they will encounter on the job, such as lost and found, property removal authorization, and green practices. Students are also walked through scenarios such as finding a weapon or illegal drugs in a guest room, responding to an aggressive guest, or responding to the needs of a sick guest. Additionally, this course entails the complete process of room cleaning, as well as procedures for bed turndown service. Students will be expected to display their room cleaning preparedness.
- **Customer Service:** Introduces students to the fundamentals of customer service. Students learn a wide range of customer service from basic skills, to very demanding situations, while also learning the difference between internal and external customers.
- **Job Application, Interview, and Hiring Processes:** Introduces students to job application practices, including the application and interview processes. Students will be given mock interviews where they will be expected to dress appropriately and effectively answer interview questions using proper etiquette.

HOUSEKEEPING

House Person and Utility Porter

This program provides students with the skills needed to perform the duties of a house person and utility porter (HPU). Students learn about cleaning methods, handling of chemicals, cleaning and using utility equipment, room check procedures, delivery of guest requests, linen inventory, cart management, and safety and biohazards. Students gain applied learning experience through deep cleaning of various surfaces, including concrete, carpet, and tile.

Tuition: \$779 (waived for eligible members)

Length: 89 hours (3 weeks)

Schedule: Monday - Friday, 11:00am to 5:30pm

Program Requirements: Minimum age 21-years-old; valid driver's license/state ID, Social Security card; must be able to lift 50 pounds and control utility equipment weighing up to 250 pounds; must be able to communicate effectively in English or complete VESOL or ESL class, as recommended

Program Breakdown:

- **Work Guidelines and Customer Service Expectations:** Introduces students to the fundamentals of HPU cleaning assignments and procedures. This course focuses heavily on the use of PPE and related workplace safety precautions. Students are also introduced to customer service expectations required of the HPU position.
- **Utility Equipment, Cleaning Supplies, and Workplace Safety:** Introduces students to steps necessary to safely operate utility equipment, handle cleaning supplies, and properly clean public areas. Students learn the proper procedures for cleaning carpet, use of a low-speed buffer, and proper use and maintenance of vacuum cleaners.
- **Cleaning Public Areas, Room Deep Cleaning Procedures, and Disinfection Equipment:** Introduces students to protocols for properly cleaning public areas. Students learn about assignment and inspection sheets, cleaning methods for public rooms, and appropriate cleaning supplies. Students also learn how to inspect guest rooms for safety and apply methods for cleaning, including utilizing proper lifting techniques, operating an extractor machine, and utilizing a room checklist. Students learn how to operate state-of-the-art disinfection equipment.
- **Room Check Procedures, and Guest Protocols:** Introduces students to procedures for room check in preparation for handling workplace situations. Such situations include how to receive a tip, how to accommodate guests with special needs, and how to process an item through lost and found.
- **Customer Service:** Introduces students to the fundamentals of customer service. Students learn a wide range of customer service from basic skills, to very demanding situations, while also learning the difference between internal and external customers.
- **Job Preparedness Training:** Introduces students to job application and search strategies for CALV's employer partners. These strategies include practical steps such as physical presentation and successfully responding to interview questions.

FOOD & BEVERAGE

Bus Person

This program provides students with the skills needed to perform the duties of a bus person as required and expected by the Las Vegas hospitality industry. Students learn how to properly provide table greets, give exceptional customer service, clean dining areas in accordance with Southern Nevada Health District regulations, and maintain a positive attitude while performing daily job responsibilities. Students gain applied learning experience supporting the Westside Bistro, Culinary Arts Catering & Events, and other approved partner locations.

Tuition: \$772 (waived for eligible members)

Length: 133 hours (7 weeks)

Schedule: Monday - Friday, 8:00am to 11:00am; *or*
Monday - Friday, 5:30pm to 8:30pm

**Applied learning hours are to be completed upon conclusion of instructor-led classroom hours.
Applied learning hours vary and are scheduled per student by the program instructor.**

Program Requirements: Minimum age 18-years-old; valid driver's license/state ID, Social Security card; must be able to communicate effectively in English or complete VESOL or ESL class, as recommended

Program Breakdown:

- **ServSafe Food Handler:** Introduces students to the fundamentals of proper food handling. Students learn the techniques, do's and don'ts, and common mistakes when handling all varieties of dishes.
- **Job Standards, Personal Hygiene, and Health District Regulations:** Introduces students to expectations of the bus person position, including standards of grooming, customer service, and public speaking. Students learn how these standards are related to hygiene and food safety regulations.
- **Principles of Restaurant Service:** Introduces students to the principles of restaurant service. Students learn the art of communicating, skills on recovery and professionalism, sequence of service, how to handle guests with dietary needs, as well as an introduction to banquets.

FOOD & BEVERAGE

Food Server

This program provides students with the skills needed to perform the duties of a food server as required and expected by the Las Vegas hospitality industry. Students learn how to properly provide table greets, utilize suggestive selling techniques, recognize dining room etiquette, provide exceptional customer service, and follow Southern Nevada Health District regulations. Students also learn how to serve food and wine, handle cash and credit cards, operate a point of sale system, set up guest tables, greet customers, and answer questions about menus and entrées. Students gain applied learning experience supporting the Westside Bistro, Culinary Arts Catering & Events, and other approved partner locations.

Tuition: \$1,182 (waived for eligible members)

Length: 173 hours (10 weeks)

Schedule: Monday - Friday, 8:00am to 11:00am; *or*
Monday - Friday, 5:30pm to 8:30pm

**Applied learning hours are to be completed upon conclusion of instructor-led classroom hours.
Applied learning hours vary and are scheduled per student by the program instructor.**

Program Requirements: Minimum age 21-years-old; valid driver's license/state ID, Social Security card, Food Handler Safety Training card, Alcohol Awareness card; six (6) months of experience as a bus person (waived with completion of CALV Bus Person training program)

Program Breakdown:

- **ServSafe Food Handler:** Introduces students to the fundamentals of proper food handling. Students learn the techniques, do's and don'ts, and common mistakes when handling all varieties of dishes.
- **Introduction to Food Server:** Introduces students to expectations of the food server position, including standards of grooming, customer service, and public speaking. Students also learn how these standards are related to hygiene and food safety regulations.
- **Principles of Restaurant Service:** Introduces students to the principles of restaurant service. Students learn the art of communicating, skills on recovery and professionalism, sequence of service, how to handle guests with dietary needs, as well as an introduction to banquets.
- **Point of Sale Systems:** Introduces students to point of sale systems and how they function. This course expands and includes related topics such as financial controls integrity, securing payment, and order input and transaction posting.
- **Menu Knowledge and Restaurants:** Introduces students to key processes of how restaurants operate and the art of selling as a food server. This course includes an overview of product, food, and drink specifications and food preparation methods. Students work closely with the menu and observe current industry trends in restaurants and hospitality.

FOOD & BEVERAGE

Fountain Worker / Barista

This program provides students with the skills needed to perform the duties of a fountain worker/barista as required and expected by the Las Vegas hospitality industry. Students learn how to successfully be employed in a quick-service/self-service restaurant. Students also learn how to use a point of sale system, properly greet customers, give exceptional customer service, handcraft coffee, espresso, and tea drinks, follow Southern Nevada Health District regulations, and be able to maintain a positive attitude while performing daily job duties. Students gain applied learning experience supporting the Westside Bistro and other approved partner locations.

Tuition: \$965 (waived for eligible members)

Length: 101 hours (6 weeks)

Schedule: Monday - Friday, 7:00am to 10:30am; *or*
Monday - Friday, 1:00pm to 4:30pm

Applied learning hours are to be completed upon conclusion of instructor-led classroom hours. Applied learning hours vary and are scheduled per student by the program instructor.

Program Requirements: Minimum age 18-years-old; valid driver's license/state ID, Social Security card, Food Handler Safety Training card

Program Breakdown:

- **ServSafe Food Handler:** Introduces students to the fundamentals of proper food handling. Students learn the techniques, do's and don'ts, and common mistakes when handling all varieties of dishes.
- **Hospitality:** Introduces students to principles of hospitality during guest interactions, including guest greeting, suggestive sales and upselling techniques, and recovering and resolving guest complaints.
- **Fundamentals of Drink Service:** Introduces students to the principles of drink service. Students learn how to communicate, how to help guests with dietary needs, how to be a banquet server, and the importance of safety and sanitation.
- **Point of Sale Systems and Cash Handling:** Introduces students to point of sale systems and how they function. This course expands and includes related topics such as financial controls integrity, securing payment, and order input and transaction posting.

FOOD & BEVERAGE

Bar Porter

This program provides students with the skills needed to perform the duties of a bar porter as required and expected by the Las Vegas hospitality industry. Students learn how to clean, maintain, and handle all bar equipment for which they are responsible. Students also learn how to properly handle chemicals, understand local alcohol laws and regulations, and use bar tools and utensils.

Tuition: \$535 (waived for eligible members)

Length: 51 hours (3 weeks)

Schedule: Monday - Friday, 11:00am to 1:30pm; *or*
Monday - Friday, 5:30pm to 8:00pm

Program Requirements: Minimum age 21-years-old; valid driver's license/state ID, Social Security card, Food Handler Safety Training card, Alcohol Awareness card; must be able to communicate effectively in English or complete VESOL or ESL class, as recommended

Program Breakdown:

- **ServSafe Food Handler:** Introduces students to the fundamentals of proper food handling. Students learn the techniques, do's and don'ts, and common mistakes when handling all varieties of dishes.
- **Bar Porter Duties and Employer Expectations:** Introduces students to bar porter responsibilities, including proper appearance and hygiene, attendance policies, service standards and work ethics. This course also covers employer expectations and required on-the-job skills, such as how to open and close a bar, maintain par levels, stock bar, and cooler, and order products.
- **Bar Maintenance and Bartending Tools:** Introduces students to the fundamentals of bar maintenance. Students learn ordering procedures, how to stock a bar and cooler, safety procedures, and bar equipment, including bartending tools and utensils.
- **Alcohol Laws and Regulations:** Introduces students to widely utilized alcohol laws and regulations, as well as alcohol standards on both a local and national level. This includes knowledge of local and national regulatory bodies, application of alcohol law, and the role of alcohol awareness for beverage careers.

FOOD & BEVERAGE

Bar Apprentice

This program provides students with the skills needed to perform the duties of a bar apprentice as required and expected by the Las Vegas hospitality industry. This program builds off the material covered in the Bar Porter program. In addition to a review of sanitation and customer service standards, students learn about employer expectations, drink recipes, cash handling, and different types of alcohol.

Tuition: \$750 (waived for eligible members)

Length: 66 hours (4 weeks)

Schedule: Monday - Friday, 11:00am to 1:30pm; *or*
Monday - Friday, 5:30pm to 8:00pm

Program Requirements: Minimum age 21-years-old; valid driver's license/state ID, Social Security card, Food Handler Safety Training card, Alcohol Awareness card; six (6) months of experience as a bus person, food server, cocktail server, and/or bar porter (waived with completion of CALV Bar Porter training program)

Program Breakdown:

- **ServSafe Food Handler:** Introduces students to the fundamentals of proper food handling. Students learn the techniques, do's and don'ts, and common mistakes when handling all varieties of dishes.
- **Bar Apprentice Duties and Employer Expectations:** Introduces students to bar apprentice responsibilities, including proper appearance and hygiene, attendance policies, service standards and work ethics. This course also covers employer expectations and required on-the-job skills, such as how to open and close a bar, maintain par levels, stock bar, and cooler, and order products.
- **Bar Maintenance:** Introduces students to the fundamentals of bar maintenance. Students learn ordering procedures, how to stock a bar, safety procedures, bar equipment, and alcohol laws.
- **Drink Making:** Introduces students to the fundamentals of alcoholic beverages and how to make them. Students learn the techniques of making drinks, following a recipe, handling cash, while also learning about beers, wines, and liquors.
- **Alcohol Laws and Regulations:** Introduces students to widely utilized alcohol laws and regulations, as well as alcohol standards on both a local and national level. This includes knowledge of local and national regulatory bodies, application of alcohol law, and the role of alcohol awareness for beverage careers.

FOOD & BEVERAGE

Wine Server

This program provides students with the skills needed to perform the duties of a wine server as required and expected by the Las Vegas hospitality industry. Students learn the basics of wine, wine history, tasting, wine and food pairing and serving, and gain the tools for achieving guest satisfaction. This introductory course serves as a prerequisite for the Sommelier program.

Tuition: \$1,255 (waived for eligible members)

Length: 94 hours (13 weeks)

Schedule: Monday and Tuesday, 8:00am to 10:30am

Program Requirements: Minimum age 21-years-old; valid driver's license/state ID, Social Security card, Food Handler Safety Training card, Alcohol Awareness card; six (6) months of experience as a bus person, food server, cocktail server, bar porter, and/or bartender (waived with completion of CALV Bar Apprentice training program)

Program Breakdown:

- **Introduction to Wine History:** Introduces students to the history of wine, starting with its origins and ending with approaches to wine in contemporary culture. This course acts as an overview of industry standards for wine, which includes recognized tasting procedures.
- **The Winemaking Process:** Introduces students to the processes involved in wine production, focusing first on farming and last on the steps involved to progress from vineyard to bottle. This course includes a complete overview of the process of winemaking itself and associated challenges which are commonly encountered.
- **Wine Regions:** Introduces students to prominent wine regions and vineyard locales around the world for both red and white wines. There is an early emphasis on classic French wines, while Italy and other European countries are also covered in depth.
- **Grape Varieties:** Introduces students to different types of grapes and associated varieties. Students gain an understanding of grapes in relation to respective regions and the characteristics and flavors they impart on different wine varietals. This course also compares and contrasts characteristics of New World and Old World wines.

FOOD & BEVERAGE

Sommelier

This program provides extensive instruction and authentic practical experience for those desiring to be a Sommelier. This program builds off the material covered in the Wine Server program. This course is designed to focus on specific units of instruction, such as New World wines and Old World wines.

Tuition: \$2,850 (waived for eligible members)

Length: 220 hours (36 weeks)

Schedule: Wednesday and Thursday, 8:00am to 10:30am

Program Requirements: Minimum age 21-years-old; valid driver's license/state ID, Social Security card, Food Handler Safety Training card, Alcohol Awareness card; must pass proficiency exam (waived with completion of CALV Wine Server training program)

Program Course Breakdown:

- **Introduction to Wine History:** Introduces students to the history of wine, starting with its origins and ending with approaches to wine in contemporary culture. This course acts as an overview of industry standards for wine, which includes recognized tasting procedures.
- **The Winemaking Process:** Introduces students to the processes involved in wine production, focusing first on farming and last on the steps involved to progress from vineyard to bottle. This course includes a complete overview of the process of winemaking itself and associated challenges which are commonly encountered.
- **Wine Regions:** Introduces students to prominent wine regions and vineyard locales around the world for both red and white wines. There is an early emphasis on classic French wines, while Italy and other European countries are also covered in depth.
- **Grape Varieties:** Introduces students to different types of grapes and associated varieties. Students gain an understanding of grapes in relation to respective regions and the characteristics and flavors they impart on different wine varietals. This course also compares and contrasts characteristics of New World and Old World wines.
- **Old World Wines:** Introduces students to the history of wine and the winemaking process. As students learn more about wine and how it is made, they are introduced to classic wine locales and grape varieties of the world, including Europe and South America.
- **New World Wines:** Introduces students to modern wines found throughout North America, South America, Africa, and the Australasia region. Students are also introduced to wine list theory, advanced food and wine pairing, and sommelier service and sales.
- **Beer and Spirits:** Introduces students to proper pouring and service of beer and spirits.
- **Service and Sales:** Introduces students to wine, liquor, and beer services, sales, and upselling techniques.

KITCHEN

Kitchen Steward

This program provides students with the skills needed to perform the duties of a kitchen steward as required and expected by the Las Vegas hospitality industry. Students learn how to clean, sanitize, maintain, and handle kitchen equipment. Students also learn how to properly handle and label all chemicals and will gain applied learning experience in dish-room, steward, and deep-cleaning operations. Students gain applied learning experience supporting the Westside Bistro, Culinary Arts Catering & Events, and other approved partner locations.

Tuition: \$849 (waived for eligible members)

Length: 173 hours (6 weeks)

Schedule: Monday - Friday, 8:00am to 3:30pm; *or*
Monday - Friday, 11:00am to 5:30pm

**Applied learning hours are to be completed upon conclusion of instructor-led classroom hours.
Applied learning hours vary and are scheduled per student by the program instructor.**

Program Requirements: Minimum age 18-years-old; valid driver's license/state ID, Social Security card, Food Handler Safety Training card; must be able to lift 50 pounds and work with dish room chemicals; must be able to communicate effectively in English or complete VESOL or ESL class, as recommended

Program Breakdown:

- **ServSafe Food Handler:** Introduces students to the fundamentals of proper food handling. Students learn the techniques, do's and don'ts, and common mistakes when handling all varieties of dishes.
- **Dish Room Operations:** Introduces students to the operations of a dish room. Students learn the duties of a kitchen steward, the differences between a dish machine and a three-compartment sink, and how to clean stationary equipment.
- **Restaurant Operations:** Introduces students to the intricacies of restaurant operations. Students learn the proper cleaning and operational procedures for the Westside Bistro, Culinary Arts Catering & Events, and other approved partner locations.
- **Deep Cleaning Operations:** Introduces students to the types of equipment and procedures for deep cleaning. Students also learn the correct steps of proper floor care and apply these lessons to directly support the Westside Bistro, Culinary Arts Catering & Events, and other approved partner locations.

KITCHEN

Baker's Helper

This program provides students with the skills needed to perform the duties of a baker's helper as required and expected by the Las Vegas hospitality industry. Students become proficient in making a variety of cakes, pastries, breads and other baked goods, along with sauces, custards, and confections. Students also develop professional skills required of the job. Students gain applied learning experience supporting the Westside Bistro, Culinary Arts Catering & Events, and other approved partner locations.

Tuition: \$1,827 (waived for eligible members)

Length: 261 hours (17 weeks)

Schedule: Monday - Friday, 10:00am to 12:00pm; *or*
Monday - Friday, 1:00pm to 3:00pm ; *or*
Monday - Friday, 4:00pm to 6:00pm

Applied learning hours are to be completed upon conclusion of instructor-led classroom hours. Applied learning hours vary and are scheduled per student by the program instructor.

Program Requirements: Minimum age 18-years-old; valid driver's license/state ID, Social Security card, Food Handler Safety Training card

Program Breakdown:

- **ServSafe Food Handler:** Introduces students to the fundamentals of proper food handling. Students learn the techniques, do's and don'ts, and common mistakes when handling all varieties of dishes.
- **Baking Principles:** Introduces students to the basics and principles of baking. Students learn knife skills, important baking ingredients, the nine mixing methods, and a variety of common baking recipes.
- **Advanced Baking:** Introduces students to advanced baking techniques and recipes. Students learn the importance of yeast and dough, and learn to bake buns, rolls, cakes, donuts and Danish baked goods.
- **Cakes:** Introduces students to the fundamentals of professional cake baking. Students identify key baking ingredients, learn multiple frosting and filling methods, and learn basic to advance cake decorating skills.
- **Custards and Sauces:** Introduces students to the fundamentals of custards and sauces. Students learn the basic foundation, how to build tarts, pies, souffles, cheesecakes, and other popular desserts.
- **Chocolate and Sugar Basics:** Introduces students to the basics of chocolate and sugar. Students learn the important details of tempered chocolate, chocolate garnishes, melted sugar, how to incorporate acids in sugar, and how to create garnishes out of sugar.

KITCHEN

Professional Cook

This program provides students with the skills needed to perform the duties of a professional cook as required and expected by the Las Vegas hospitality industry. Student become proficient in hot and cold food production, plate and food presentation, line mechanics, and become familiar with the production and operation of restaurants, with attention to skills required for further professional development and advancement. Students utilize knife skills and correct terminology while executing a variety of cooking methods and basic food preparation tasks. Students also develop professional skills required of the job. Students gain applied learning experience supporting the Westside Bistro, Culinary Arts Catering & Events, and other approved partner locations.

Tuition: \$3,384 (waived for eligible members)

Length: 461 hours (17 weeks)

Schedule: Monday - Friday, 7:00am to 1:30pm; *or*
Monday - Friday, 11:00am to 5:30pm ; *or*

**Applied learning hours are to be completed upon conclusion of instructor-led classroom hours.
Applied learning hours vary and are scheduled per student by the program instructor.**

Program Requirements: Minimum age 18-years-old; valid driver's license/state ID, Social Security card, Food Handler Safety Training card

Program Breakdown:

- **ServSafe Food Manager:** Introduces students to the fundamentals of restaurant management. Students learn best practices of customer service and how to manage the restaurant staff efficiently and effectively.
- **Culinary Fundamentals:** Introduces students to the fundamentals of professional cooking. Students learn kitchen etiquette and are introduced to basic knife cuts, including dicing and slicing, julienne, and brunoise.
- **Garde Manger:** Introduces students to the fundamentals of garde manger and the variety of foods and sauces that are commonly served. Students learn how to emulsify sauces, prepare salads, properly slice fruit, and display garde manger items.
- **Eggs and Breakfast:** Introduces students to a variety of egg dishes and proper egg temperatures. Students learn how to prepare common egg and non-egg breakfasts options, egg sauces, and the different techniques for cooking eggs.
- **Stocks, Soups, and Sauces:** Introduces students to the fundamentals of soups, stocks, and sauces. Students learn how to make different varieties of vegetable, fish, chicken, and beef stocks, in addition to popular soups and butter sauces.
- **Principles of Cooking:** Introduces students to the basic methods of cooking. Students learn the basics of common starches, proteins, and how to cook using dry and moist heat methods.
- **Productions and Operations:** Introduces students to operations in professional cooking. Students learn the differences between restaurant and catering operations, as well as skills in butchery and plating.